

IN THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Current Claims

12/5/05

1. (cancelled)
2. (currently amended) A process ~~Process~~ for producing encapsulated flavouring preparations and/or perfume preparations, produced by fluidized-bed spray agglomeration, in which a flavouring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei, characterized in that the mean residence time of the flavouring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed.
3. (cancelled)
4. (cancelled)
5. (currently amended) A process ~~Process~~ according to one of claims 2 to 4, characterized in that the fluidized bed has a bed height of less than 10 cm.
6. (currently amended) A process ~~Process~~ according to one of claims 2 to 5, characterized in that granules of the desired particle size are separated by a sifter from the fluidized bed.
7. (currently amended) A process ~~Process~~ according to one of

claims 2 to 6, characterized in that the granules, after their production, are provided with an external coat by spraying on a liquid coating material.

8. (currently amended) A process ~~Process~~ according to one of claims 2 to 7, characterized in that the flavourings and/or perfumes are used in the form of an emulsion produced by mixing the flavourings and/or perfumes with water and a polymeric carrier.

9. (currently amended) A process ~~Process~~ according to one of claims 2 to 9, characterized in that the polymeric carriers used are hydrolysed or modified starches and the hydrocolloids used are gum arabic, or mixtures thereof.

10. (currently amended) A process ~~Process~~ according to one of claims 2 to 9, characterized in that the flavouring emulsion and/or perfume emulsion comprises as additives food dyes or cosmetics dyes, sweeteners, antioxidants, edible acids, flavour-enhancing substances, vitamins, minerals and/or juice concentrates.

11-20. (cancelled)

21. (previously presented) A continuous process for encapsulating a flavoring and/or perfume preparation, said process comprising:

- continuously spraying a spraying a spray solution comprising (a) water, (b) an emulsified flavoring

and/or perfume preparation having ingredients having different evaporation rates, (c) optionally a solvent other than water and (d) a carrier into a stream of fluidizing gas,

- continuously evaporating solvent to form granules comprising encapsulated flavoring and/or perfume in a fluidized bed, and
- continuously classifying granules and separating granules from said fluidized bed as they reach a desired size,
- wherein the average residency time of said flavoring and/or perfume preparation in said fluidized bed is 20 minutes or less, and
- wherein said flavoring and/or perfume ingredients having different evaporation rates are present in substantially the same proportions in the granules as in the spray solution.

22. (previously presented) A process as in claim 21, wherein said residency time is from 2 to 15 minutes.

23. (previously presented) A process as in claim 21, wherein said residency time is from 5 to 10 minutes.

24. (previously presented) A process as in claim 21, wherein said granules are formed by agglomeration.